

Slow Cooker

Please read and keep these instructions



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Getting the best from your slow cooker...

Safety first

- Do not immerse the electrical base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers. Use handles or knobs.

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

Your safety

- Never touch the outer enclosure of the appliance during its operation or before it cools. Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.

- Do not switch on the cooker if the ceramic pot is empty.
- Never cook directly in the base unit. Use the ceramic pot.

Location

- Do not use outdoors.
- Ensure that this appliance is situated out of reach of children.
- Do not place directly under kitchen wall cupboards when in use as it produces large amounts of steam. Avoid reaching over the appliance when in use.
- Do not use on the floor.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces, including the appliance itself.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

- This appliance is not intended to be used by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- Extreme caution must be used when moving the cooker when containing hot food, water, or other hot liquids.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any slow cooker parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Do not use the appliance for other than intended use.
- Never leave the appliance connected to the socket outlet when not in use.
- Do not switch on the appliance when it is upside down or laid on its side.
- The glass lid and ceramic pot are fragile. Handle them with care.
- Allow the lid and the crock pot to cool before immersing in water.
- Do not use crock pot or glass lid if cracked or chipped.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

Warning: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

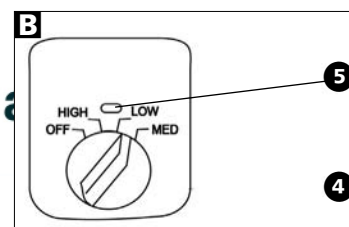
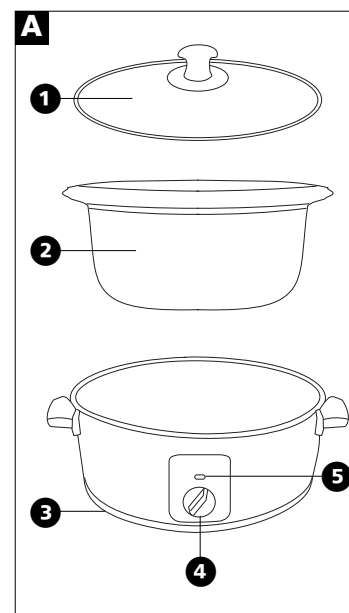
WARNING: This appliance must be earthed.

Features A

- 1 Glass lid
- 2 Ceramic crock pot
- 3 Base
- 4 Control knob
- 5 Power indicator

Cooking capacity

The 6.5 litre slow cooker has a maximum working capacity of 4.5litres / 7.9 pts. This allows a 2cm space between the top of the cookpot and the food.



Before using for the first time

- 1 Remove all labels and tags from the product.
- 2 Wash the crock pot and glass lid in hot soapy water, with a sponge or a dish cloth, rinse thoroughly and dry.

Warning : Do not immerse the appliance base in water.

- During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

Control knob and temperature settings

The control knob on the slow cooker offers low, high and medium temperature settings.

The med (medium) setting is the standard setting for slow cooking with this appliance. This gives you an average of 6-8 hours cooking time.

However, if you wish to extend the period, you can use the low setting and if you wish to shorten the cooking period you can use the high setting.

Using

- 1 Place the base ③ on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- 2 Place the ingredients into the ceramic crock pot ②, and place the pot into the base. Cover with the glass lid ①.
- If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in a slow cooker.
- 3 With the control knob ④ set to the off position, plug the appliance into the mains socket.
- 4 Set the heat control to low, high or medium and cook for the recommended time given in the cooking guide.

- 5 Switch off and unplug the appliance after cooking and remove the crock pot using oven gloves.

Warning: Be careful not to touch the base unit after cooking as it remains hot.

About slow cooking

Slow cooking has always been the best way to prepare nutritious hot meal with minimum preparation and maximum free time away from the kitchen.

Traditionally slow cooking has centred on soups and casseroles but with this slow cooker you can also produce most modern family meals and dinner party dishes. The pot is convenient as well as looking good enough to take straight to the table for serving (always place crock pot on a heat proof mat or surface).

Slow cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

Suitable foods

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.

- Make sure all frozen ingredients are well thawed out.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.

- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.

Looking after the crock pot

- Authentic stoneware is fired at high temperatures therefore the crock pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing 'crazed'.
- Do not put the crock pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not pre-heat before adding ingredients.
- Do not subject the crock pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak) as there is a porous unglazed area on the base of the crock pot that has to remain unglazed for manufacturing purposes.
- Do not switch the cooker on when the crock pot is empty or out of the base.
- cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time. Each time you remove the lid allow 10 minutes extra cooking time.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid allow 10 minutes extra cooking time.
- If cooking soups, leave 5cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes require all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the fridge. Transfer the food to the crock pot and add boiling liquid / gravy.
- Most meat and vegetable recipes require 4-6 hours.
- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Pieces of food cut into small pieces will cook quicker, a degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-brown meat and onions in a pan to seal the juices. This also reduces the fat content if separated

Tips for slow cooking

- The slow cooker must be at least 10 minutes before use for best results.
- The slow cooker works by building up heat and maintaining an even temperature. To get the best



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before adding to the crock pot. This is not necessary if the time is limited, but improves the flavour.

- When cooking joints of meat, ham, poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum 1.5kg joint weight.

Cooking guide

The cooking times given in the following recipes are for the medium setting. Should you want to increase or reduce the time please refer to the cooking guide in the table below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

Medium	low	high
4-6 hours	6-8 hours	3-4 hours
6-8 hours	8-10 hours	5-6 hours
8-10 hours	10-12 hours	7-8 hours

Weight and volume conversion tables

g	oz
5	0.2
10	0.35
100	3.5
500	17.6
1000 (1Kg)	35
ml	floz
50	1.7
100	3.4
200	7
500	17
1000 (1L)	34

Recipes

Soups

Minestrone soup

2.5 litres	4.5 litres
30g	55g butter
60g	100g
streaky bacon, chopped	
1 large	2 onion, finely chopped
1	2 clove garlic, crushed
3	4 sticks celery, chopped
300g	500g
potatoes, peeled and cubed	
2 medium	2 large
carrots, peeled and diced	
3	4 cabbage leaves, shredded
3 medium	4 large
tomatoes, skinned and roughly chopped	
1.25	2.25 litres chicken stock
1 1/2 tbsp	3 tbsp tomato puree
1 1/2 tsp	3 tsp worcestershire sauce
Salt and freshly ground black pepper	
1 1/2 tbsp	2 tbsp
parsley, finely chopped	
75g	150g pasta shells
2-3 tbsp	3 tbsp
parmesan cheese, grated	

Melt the butter in a pan and fry bacon and vegetables until soft. Make up stock and add stock, bacon and vegetables to the crock pot. Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Place the crock pot in the base unit, cover with lid and cook for approx. 4-6 hours. 45 minutes before serving add the pasta shells and parsley. Adjust the seasoning if necessary and sprinkle with parmesan cheese. Serve with crusty french bread.

Lentil soup

2.5 litres	4.5 litres
125g	200g
smoked bacon, chopped	
1	2 large onion, finely chopped
3	4 carrots, finely diced
2	4
sticks of celery, finely sliced	
200g	400g orange lentils
400g	2x400g
can of chopped tomatoes	
1100ml	2 litres chicken stock
3 tsp	4 tsp worcestershire sauce
pinch of nutmeg	
1 bayleaf	
1 tsp	2 tsp basil
Salt and freshly ground black pepper	
1 tbsp	2 tbsp parsley, finely chopped

In a pan gently fry the bacon until the fat begins to run. Add the onion, carrot and celery and fry until soft. Add all the remaining ingredients except the parsley and bring to the boil. Simmer for 2 minutes. Transfer to the crock pot. Place crock pot into the slow cooker base, cover with the lid. Cook for approx. 4-8 hours. If a smoother consistency is required liquidise the soup after cooling and then reheat the soup in a pan. Sprinkle with parsley and serve with crusty french bread.

Vegetable soup

2.5 litres	4.5 litres
30g	60g butter
1.25kg	2.2kg
mixed vegetables, e.g. potato, onion, carrot, parsnips, celery, leek, tomato	

30g	60g flour
1100ml	2 litres stock
Salt and freshly ground black pepper	
1tsp	2tsp mixed herbs

Peel, wash and cube or slice all the vegetables. Melt butter in a pan and gently fry the vegetables for 2-3 minutes. Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs. Transfer all ingredients to the crock pot and place pot in the slow cooker base. Cover with the lid and cook for approx. 6-8 hours. Cool and liquidise the soup and then reheat in a pan on the hob. Thicken it with the flour.

Poultry

Chicken paprika

2.5 litres	4.5 litres
4	8 chicken portions
30g	60g butter
50g	60g seasoned flour
3 4	large onions, chopped
4	6 carrots peeled and sliced
1	2
green pepper, de-seeded and chopped	
1tsp	3tsp paprika
1tsp	3tsp tomato puree
500ml	1 litre chicken stock
salt and freshly ground black pepper	

Clean, wipe and dry chicken, coat in seasoned flour. Using a pan, fry the chicken in the butter until brown all over. Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well. Gradually mix in the chicken stock. Bring to the boil and season. Transfer all ingredients to the crock pot and place in the base unit. Cover with the lid and cook for approx. 4-7 hours.



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Caribbean chicken

2.5 litres	4.5 litres
2 tbsp	3 tbsp vegetable oil
2 small	2 large onion, chopped
2	4 sticks celery, chopped
2	3 carrots, sliced
250g	500g mushrooms, sliced
1	2
red pepper, de-seeded and sliced	
4	8 chicken joints, skinned
200g	400g can sliced peaches
400g	400g can pineapple chunks
5 tbsp	10 tbsp cornflour
1 tsp	3 tsp paprika
1 tbsp	3 tbsp soy sauce
1 tbsp	3 tbsp worcestershire sauce
4 tbsp	8 tbsp malt/wine vinegar
1/2 litre	1 litre boiling water
Salt and freshly ground black pepper	

Fry onions, celery, carrot, mushrooms and pepper in a pan. Add chicken joints and fry until browned all over. Drain peaches, and pineapple, reserving juice, and add them to the pan. To make the sauce blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice, add seasoning, boiling water and pour into pan. Bring the sauce to the boil, stirring continuously. Transfer all ingredients to the slow cook pot and place pot into the base unit. Cover with the lid and cook for approx. 5-7 hours.

Chicken in white wine sauce

2.5 litres	4.5 litres
4	8 chicken joints, skinned
30g	75g butter
1	2 large onion, finely chopped
125g	250g mushrooms, sliced
2 tbsp	3 tbsp cornflour
500ml	1 litre dry white wine
1tsp	3 tsp mixed herbs
salt and freshly ground black pepper	
2	2 egg yolks
5 tbsp	9 tbsp double cream

Place the chicken joints and butter in a pan and gently fry until all the juices are sealed in. Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat. Blend the cornflour with a little of the wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened. Transfer all ingredients to the crock pot, place in the base of the slow cooker and place the lid on the slow cooker. Cook for approx. 5-8 hours. Just before serving beat together the egg yolk and cream. Beat in a few tablespoons of hot sauce mix well together. Pour this mixture into the slow crock pot and stir until the sauce thickens.

Chicken and mushroom casserole

2.5 litres	4.5 litres
4	8 chicken quarters
30g	75g butter
2 tbsp	3 tbsp flour
1	2
large onions, finely chopped	
3	3 sticks celery, thinly sliced
250g	500g
mushrooms, thinly sliced	
1	2 clove of garlic, crushed
375ml	1 litre chicken stock
salt and freshly ground black pepper	
4 tbsp	7 tbsp cream (optional)

Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides. Add the onion and celery and gently fry until softened but not browned. Add the mushrooms and garlic and stir in the stock. Bring to the boil and season. Transfer all ingredients to the slow crock pot and place pot in the base unit. Place lid on the slow cooker. Ensure that the chicken and vegetables are immersed. Cook for approx. 5-7 hours. Before serving, stir in the cream.

Fricassee of Turkey

2.5 litres	4.5 litres
4	8 turkey portions
1	2
large onions, finely chopped	
30g	75g butter
125g	225g
mushrooms, sliced bouquet garni	
sliver of zest of lemon	
salt and freshly ground black pepper	

400ml 1 litre stock

2 tbsp 5 tbsp cornflour

4 tbsp 9 tbsp milk

In a pan gently fry the onions in the butter until softened but not browned. Cube the turkey meat and add to the pan. Add the remaining ingredients, except the milk and cornflour, and bring to the boil. Transfer all the ingredients to the crock pot. Place the crock pot in the slow cooker base unit. Place the lid over the slow cooker. Cook for approx. 4-6 hour. Remove the bouquet garni and lemon half an hour before serving. Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.

Meat

New England beef

2.5 litres	4.5 litres
1 kg	1.5 kg piece of topside
1	1 bouquet garni
1tsp	1 1/2 tsp thyme
1tsp	1 1/2 tsp black peppercorns
4	8 shallots
225g	400g carrots, sliced
100g	200g swede, diced

Put the beef into a pan and cover with cold water. Add all the remaining ingredients, cover and bring to a simmer. Season well and then transfer all the ingredients to the slow crock pot. Place the crock pot in the slow cooker base. Place the lid over onto the slow cooker. Cook for approx. 5 - 7 hours. Take the beef out of the slow cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. Cut the beef into slices and spoon a little of the cooking liquid over. Serve with vegetables and garnish with fresh parsley.



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IMPORTANT: When buying a joint of meat, make sure that it will fit the slow cook pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Paprika beef

2.5 litres	4.5 litres
700g	1.5 kg stewing steak
30g	75g seasoned flour
2	4 large onions, chopped
1	2 clove of garlic, crushed
30g	75g cooking fat
500g	1 kg tomatoes
400ml	1 litre brown stock
1 1/2 tsp	3 tsp paprika
1 1/2 tbsp	3 tbsp tomato puree
2	4 bay leaves
1 1/2 tsp	3 tsp mixed herbs
Salt and freshly ground black pepper	

Cut the meat into cubes and toss in seasoned flour. In a pan fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned. Skin and chop tomatoes finely, add to meat with the stock, (blended with the paprika) tomato puree, bay leaves and mixed herbs. Season to taste and bring to a simmer. Transfer all ingredients to the crock pot and place pot in the base unit. Cover with the lid. Cook for approx. 5-8 hours. Before serving remove the bay leaves and thicken the sauce if necessary.

Hungarian Goulash

2.5 litres	4.5 litres
500g	1 kg
stewing steak, cut into cubes	
30g	75g seasoned flour
3 tbsp	5 tbsp vegetable oil
1	2
large onions, finely chopped	
1	1
green pepper, de-seeded and chopped	
2	2
carrot, peeled and chopped	
1	2 sticks celery chopped
1tsp	3tsp paprika
3 tbsp	5 tbsp tomato puree
pinch of grated nutmeg	
3 tsp	5 tsp mixed herbs
Salt and freshly ground black pepper	
200ml	400ml beef stock
200g	400g
can of tomatoes, roughly chopped	
200ml	400ml red wine (optional)
3 tsp	5 tsp worcestershire sauce

Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft. Add the meat and fry until browned. Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes. Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slower cooker base. Place the lid onto the slow cooker. Cook for approx. 5-7 hours.

Beef in red wine

2.5 litres	4.5 litres
2 tbsp	3 tbsp oil
1	2 large onions, chopped
700g	1.5 kg stewing beef, cubed
8	16 black olives
1	2
clove garlic, crushed (optional)	
5	10
tomatoes skinned, de-seeded and roughly chopped	
125g	800g mushrooms
400ml	1 litre dry red wine
Salt and freshly ground black pepper	
1	2 bay leaf
Freshly chopped parsley	

In a pan gently fry the onion in the oil until softened. Add the beef and brown on all sides. Add all the remaining ingredients except the parsley and bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slow cooker base. Place the lid into the slow cooker. Cook for approx. 4-8 hours. Before serving remove the bay leaf and sprinkle with parsley.

Chilli con carne

2.5 litres	4.5 litres
2 tbsp	3 tbsp vegetable oil
2	2 large onions, chopped
2	4 cloves garlic, crushed
1	1
green pepper de-seeded and chopped	
500g	1 kg minced beef
400g	2x400g
can of tomatoes, chopped	
1 1/2 tsp	3 tsp chilli powder
1 1/2 tbsp	3 tbsp flour
1 1/2 tsp	3 tsp brown sugar
4 tbsp	7 tbsp tomato puree
Salt and freshly ground black pepper	
425g	2x400g
can red kidney beans, drained	

Fry onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned. Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning. Transfer all ingredients to the crock pot and place pot in slow cooker base. Place lid on the slow cooker. Cook for approx. 3-7 hours. One hour before serving add the kidney beans. Serve with boiled rice or baked potatoes.

Steak and kidney ragout

2.5 litres	4.5 litres
700g	1.5 kg stewing steak
200g	300g kidney
2 tbsp	3 tbsp flour
2	4 large onions, quartered
600ml	1 litre hot beef stock
200ml	400ml red wine
3 tbsp	5 tbsp tomato puree
1 1/2 tsp	2 tsp worcestershire sauce
125g	225g button mushrooms

Using a sharp knife trim the beef and cut into 1 inch (2.5cm) cubes. Cut the kidney into bite size pieces. Coat the beef with the flour. Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer. Add the worcestershire sauce and season. Transfer all ingredients to the crock pot and place in the base unit. Place the lid on the slow cooker. Cook for approx. 5 - 7 hours. Add the button mushrooms one hour before serving. This recipe can be used as a base for steak and kidney pie.

Beef Curry

2.5 litres	4.5 litres
3 tbsp	5 tbsp Vegetable oil
2 medium	2 large
cooking apple, peeled, cored and sliced	
2	4 large onions, chopped
700g	1.5 kg stewing steak, cubed
3 tsp	5 tsp curry powder
3 tbsp	5 tbsp plain flour
400ml	1 litre beef stock
Salt and freshly ground black pepper	
3 tbsp	5 tbsp mango chutney
75g	125g sultanas
200g	400g tin tomatoes, chopped

2 tbsp	2 tbsp lemon juice
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Fry the apple and onion in a pan until soft. Coat the meat in seasoned flour, add to the pan and fry until lightly browned. Stir in the stock and bring to a simmer. Add remaining ingredients and bring back to a simmer. Transfer all the ingredients to the crock pot and place pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approx. 4-7 hours. At the end of the cooking time it may be necessary to thicken the sauce.

Bolognese sauce

2.5 litres	4.5 litres
700g	1 kg minced beef
1	2
large onions, finely chopped	
3	4 sticks celery, thinly sliced
1	2 cloves garlic, crushed
3 tbsp	5 tbsp tomato puree
1 tbsp	3 tbsp flour
400g	2x400g
can of tomatoes including juice	
250ml	400ml beef stock
125g	200g mushrooms, sliced
1 tsp	1 tsp mixed herbs
Salt and freshly ground black pepper	

In a pan gently brown the mince without adding any fat or oil. When the fat has started to run from the meat add the onion, celery and garlic. Fry for a couple of minutes and then add the tomato puree. Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil stirring continuously until thickened. Add the remaining ingredients and mix well. Transfer all the ingredients to the crock pot and place in the base of the slow cooker. Place the lid on the slow cooker. Cook for approx. 3-8 hours. (Note: a slight 'crust' of brown meat may appear on the top. It soon disappears if stirred into the sauce).

Pork goulash

2.5 litres	4.5 litres
2 tbsp	3 tbsp oil
1	2 onion, finely chopped
4 tbsp	7 tbsp flour
1 1/2 tsp	2 tsp paprika
Salt and freshly ground black pepper	
750g	1.5 kg stewing pork, cubed
1	2
red pepper de-seeded and diced	
1 tsp	1 tsp oregano
3 tbsp	5 tbsp tomato puree
450ml	1 litre stock
1	2
small carton of soured cream or yoghurt	

In a pan gently fry onion in the oil until soft. Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until brown on all sides. Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid on the pot and cook for approx. 4-8 hours. Just before serving swirl the cream or yoghurt into the goulash.

Oriental honeyed pork

2.5 litres	4.5 litres
550g	1 kg pork fillet
4 tbsp	6 tbsp seasoned cornflour
4 tbsp	6 tbsp corn oil
1	1 large onion, chopped
1	2 cloves garlic, crushed
1	2
400g	2x400g

pineapple chunks, drained (reserve juice)

6	8 mushrooms, sliced
4	6 ripe tomatoes quartered
SAUCE	
600ml	1 litre chicken stock
4 tbsp	5 tbsp honey
2 tbsp	3 tbsp soy sauce
4 tbsp	5 tbsp cornflour
pineapple juice (reserved from chunks)	
Irish stew	
2.5 litres	4.5 litres
4	8 lamb chops
2 large	4 onions, sliced
1 1/2 tsp	3 tsp mixed herbs
1	2 large parsnip
550g	1 kg carrots, thickly sliced
750g	1.5 kg potatoes, quartered
750ml	1 litre hot vegetable stock
2	3 leeks, sliced

Remove any excess fat from the chops and then place in a pan with the onions. Brown chops on each side. Sprinkle over the mixed herbs. Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid onto the crock pot. Cook for approx. 5-8 hours. Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion. Add pork and fry until lightly browned on all sides. Lower heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce. To make the sauce mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture. Add sauce to the pan and stir whilst bringing to the boil. Transfer all ingredients to the crock pot, place in the slow cooker base and cover with the lid. Cook for approx. 5-8 hours. Serve with rice and fresh green vegetables.



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green peppers, de-seeded and chopped
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Pork and pineapple curry

2.5 litres	4.5 litres
1.25kg	2kg lean pork, cubed
50g	100g flour
1 tsp	2 tsp salt
3 tbsp	3 tbsp oil
1	2 large onions, chopped
1 1/2 tsp	3 tsp curry powder
1 1/2 tsp	2 tsp paprika
400ml	1 litre chicken stock
2 tbsp	3 tbsp mango chutney
2 tsp	3 tsp worcester sauce
225g	400g
can pineapple cubes, with juice	
2	4 bay leaves

Toss the pork in the flour and salt. In a pan heat the oil and brown the meat. Add the onions and fry until soft. Stir in the curry powder and paprika. Stir well and cook for a few minutes. Add remaining ingredients, bring to a simmer and transfer to the crock pot. Place crock pot into the base unit. Cook for approx. 4-7 hours. Remove bay leaves before serving.

Boiled ham

Gammon joint 2.5 litre slow cooker

up to 1 kg.

4.5 litre slow cooker up to 1.5 kg.

Put the gammon in a pan, cover with cold water and bring to the boil, drain and rinse. Place in the crock pot and cover with boiling water. Place the crock pot in the slow cooker base unit and cover with the lid. Cook for approx. 5-7 hours. Drain and cool slightly before removing the skin. Allow to cool. Wrap tightly in kitchen foil. Place in the refrigerator until well chilled. Coat fat with toasted breadcrumbs before serving.

IMPORTANT When buying a joint of meat, make sure that it will fit the size of the slow crock pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Lamb with lentils

2.5 litres	4.5 litres
425g	800g carrots, sliced
125g	225g parsnips, sliced
1	2 cloves garlic, crushed
1	2 bay leaf
125g	250g
orange lentils, soaked for 1 hour	
salt and freshly ground black pepper	
200ml	400ml red wine
750g	1.5kg lamb leg fillet cubed
3 tbsp	4 tbsp soy sauce
200g	300g button mushrooms
Parsley sprigs to garnish	

Place the carrots, parsnips, garlic, bay leaf and drained lentils in the slow crock pot and season with salt and pepper. Pour in the wine after bringing to simmering point in a pan. Brush the meat all over with the soy sauce and sprinkle with salt and pepper. Place on top of the vegetables. Place crock pot into the slow cooker base and replace the lid. Cook for approx. 6-8 hours. Add the mushrooms for the last 30 minutes. Discard the bay leaf. Garnish with parsley and serve with a crisp green salad.

Sausage Pot

2.5 litres	4.5 litres
2 tbsp	3 tbsp oil
750g	1.5kg sausage
1	2
large onions, finely chopped	
3	4 carrots, thinly sliced
2	2 leek, sliced
3 tbsp	5 tbsp flour
400ml	1 litre beef stock
3 tbsp	5 tbsp chutney
2 tbsp	3 tbsp worcestershire sauce
Salt and freshly ground black pepper	

In a pan quickly brown the sausages on all sides in the oil. Add the onions, carrots and leeks and gently saute until softened, but not browned. Stir in the flour and cook on a low heat until the oil is absorbed. Slowly add the stock, and bring to the boil, stirring continuously until thickened. Stir in the chutney, worcestershire sauce and seasoning. Transfer all ingredients to the slow crock pot and place into the slow cooker base. Cover with the lid and cook for approx. 5-8 hours. If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Vegetarian curry

2.5 litres	4.5 litres
3 tbsp	5 tbsp cooking oil
2	4 large onions, chopped
1	2 cloves garlic, crushed
3 tsp	5 tsp curry powder
275g	600g lentils
200ml	2 litre white stock
2 tsp	2 tsp lemon juice

Salt and freshly ground black pepper	
3	4 carrots, diced
2	2
apple, peeled, cored and chopped	
50g	125g sultanas

Heat the oil in a pan. Saute the onion, carrots and garlic lightly. Add the curry powder. Cook gently for one minute. Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes. Transfer all ingredients to the crock pot and place into the slow cooker base. Stir in the apples and sultanas. Place lid on the slow cooker. Cook for approx. 5-8 hours. Ensure that the vegetables are immersed during cooking.

Desserts

Rice pudding

2.5 litres	4.5 litres
25g	40g butter
100g	150g pudding rice
100g	150g sugar
1 litre	1 1/2 litre milk
Pinch of nutmeg	

Butter the inside of the slow crock pot. Add all ingredients and stir. Place crock pot on the slow cooker base and cover with the lid. Cook for approx. 3-4 hours.



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Fruit compote

2.5 litres 4.5 litres

275g 500g

dried mixed fruit, such as apples, prunes,

pears, apricots and peaches.

30g 60g sultanas

30g 60g raisins

20g 35g flaked almonds

3 tbsp 5 tbsp caster sugar

625ml 1 litre water

3 tbsp 5 tbsp cointreau

Place all ingredients, except the cointreau, in the slow crock pot. As the apple rings tend to float to the surface and may discolour, put them at the bottom. Cook for approx. 5-7 hours. Transfer the fruit to a serving dish and allow to cool. Cool the fruit first before putting into a cut-glass dish. Stir in the cointreau and serve chilled.

Cleaning

The crock pot may be washed in a dishwasher or washed by hand in hot soapy water. Do not use harsh abrasive cleaners.

Wash the glass in hot soapy water, using a sponge or dish cloth. Rinse and dry thoroughly.

Warning : Do not immerse the electrical base in water or any other liquid.

YOUR TWO YEAR GUARANTEE

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non domestic use.

- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

AUSTRALIAN WARRANTY

This appliance is guaranteed for 2 years against faulty material, components and workmanship.

This warranty is in addition and does not affect your statutory rights.

Proof of purchase must be produced for any warranty benefit.

In the unlikely event of any appliance proving to be faulty, securely pack and return the item to the place of purchase accompanied by the original receipt or invoice.

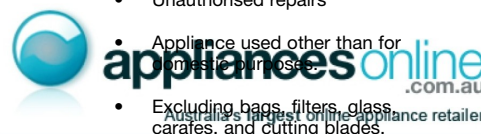
NOT COVERED BY THIS WARRANTY (Australian only)

- If the appliance has not been used in accordance with the manufacturers' recommendations or Instructions.
- If the fault is deemed to be caused by abuse, misuse, neglect, modifications or in proper use and or care
Eg: Kettles: Excessive build up of scale.
Toasters: Excessive build up of crumbs or foreign matter etc.
- Connection to incorrect voltage to that stamped on the product
- Unauthorised repairs
- Appliance used other than for domestic purposes.
- Excluding bags, filters, glass carafes, and cutting blades.
- Freight and insurance costs.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of original purchase.

Morphy Richards's policy is to continually improve quality design and product quality. The company therefore reserves the right to change any specifications or to carry out modifications as deemed worthy at any time.

The Australian supplier ASKO Appliances reserves the right to repair, modify, exchange or replace the faulty appliance with the same or similar model or product of equivalent value.



GB Morphy Richards products are intended for household use only. Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

The After Sales Division,
Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours) UK 0870 060 2609 Republic of Ireland 1800 409119

AUS Australia - Service centre locations

Asko Appliances (Australia) Pty Ltd.
Victoria
35 Sunmore Close, Moorabbin. 3189 T: 03 8551 2200

New South Wales
F3/ 3-9 Birnie Ave., Lidcombe. 2141 T: 02 8748 2900

Queensland
2/112 Fison Ave., Eagle Farm. 4009 T: 07 3623 2700

South Australia
45 Hampton Road, Keswick. 5035 T: 08 8292 9500

Western Australia
15 Walters Drive, Osborne Park. 6017 T: 08 9347 0600

F Les produits Morphy Richards sont conçus pour un usage exclusivement domestique. Morphy Richards s'engage à mener une politique d'amélioration continue en termes de qualité et de conception. Le fabricant se réserve donc le droit de modifier sans préavis la spécification de ses modèles.

Glen Dimplex France
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91028 Evry cedex 2851
T: + 33 (0)1 69 11 11 91 F: + 33 (0)1 60 86 15 24

D Morphy Richards Produkte sind nur für den Einsatz im Haushalt vorgesehen. Ständige Verbesserungen an der Produktqualität und dem Design gehören zur Philosophie von Morphy Richards. Aus diesem Grunde behält sich die Firma das Recht vor, die Angaben zu ihren Modellen jederzeit zu ändern.

Glen Dimplex Deutschland GmbH
Otto-Bergner-Str. 28
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Service-Hotline-Telefon:
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Service-Fax: +49(0) 3675/879-235
email: service@glendimplex.de

Austria
Kundendienst
Merangasse 17
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Telefon : +42(0) 316/323-041 Telefax: +49(0)316/382-963

E Los productos Morphy Richards están concebidos solamente para uso doméstico. Morphy Richards tiene una política de mejora en la calidad y diseño de sus artículos. La compañía, por lo tanto, se reserva el derecho de cambiar en cualquier momento las especificaciones de sus modelos.

Glen Dimplex España
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España
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Glen Dimplex España
Servicio de Asistencia Técnica en toda España
PRESAT S.A.
Calle Ribes 49-53
08013 Barcelona, España
Línea de ayuda (horas de oficina) 93 247 85 70
presat@presat.net

NL De producten van Morphy Richards zijn alleen bedoeld voor huishoudelijk gebruik. Morphy Richards streeft ernaar de kwaliteit en het design van zijn producten voortdurend te verbeteren. Het bedrijf behoudt zich daarom het recht voor om de specificaties van de producten op ieder ogenblik te wijzigen.

Glen Dimplex Benelux BV
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B Les produits Morphy Richards sont conçus pour un usage exclusivement domestique. Morphy Richards s'engage à mener une politique d'amélioration continue en termes de qualité et de conception. Le fabricant se réserve donc le droit de modifier sans préavis la spécification de ses modèles. De producten van Morphy Richards zijn alleen bedoeld voor huishoudelijk gebruik. Morphy Richards streeft ernaar de kwaliteit en het design van zijn producten voortdurend te verbeteren. Het bedrijf behoudt zich daarom het recht voor om de specificaties van de producten op ieder ogenblik te wijzigen.

Glen Dimplex Benelux BV
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België
T: +32-(0)-53 82 88 62 F: +32-(0)-53 82 88 63
E: info@glendimplex.be www.morphyrichards.be

P Os produtos Morphy Richards foram concebidos apenas para utilização doméstica. A Morphy Richards respeita uma política de aperfeiçoamento contínuo da qualidade e design do produto. Desta forma, a companhia reserva-se o direito de alterar as especificações destes modelos a qualquer momento.

Imporaudio Lda
Rua D. Marcos Da Cruz 1281
4455-482 Perafita
Portugal
T: +351 22 996 67 40 Fax: +351 22 996 67 41

I I prodotti Morphy Richards sono concepiti esclusivamente per uso domestico. Morphy Richards è costantemente impegnata a migliorare la qualità e il design dei propri prodotti, pertanto si riserva il diritto di modificare le specifiche dei diversi modelli in qualunque momento.

Glen Dimplex Italia Srl
Via delle Rose 7, 24040 Lallio (BG)
Assistenza telefonica (Lun-Ven)
08:30 - 12:30 / 14:00 - 18:00
T: 035-201042 F: 035-200492

DK Morphy Richards produkter er kun beregnet til husholdningsbrug. Det er praksis hos Morphy Richards at fortsætte udviklingen af produktets kvalitet og design. Firmaet forbeholder sig derfor retten til at ændre modellerens specifikationer når som helst.

S Produkter från Morphy Richards är endast avsedda för hushållsbruk. Morphy Richards har en policy för kontinuerlig förbättring i produktkvalitet och utformning. Företaget förbehåller sig därför rätten att när som helst ändra specifikationerna för sina modeller.

PL Produkty Morphy Richards są przeznaczone wyłącznie do użytku domowego. Morphy Richards prowadzi politykę ciągłej poprawy jakości i wzoru produktów. Firma zastrzega sobie prawo zmiany specyfikacji modeli w dowolnej chwili.

Glen Dimplex Polska Sp. z o.o.
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RU Изделия Morphy Richards предназначены только для бытового использования. Morphy Richards постоянно совершенствует качество и дизайн своей продукции. Таким образом, компания оставляет за собой право в любое время вносить изменения в технические характеристики своих изделий.



GB For electrical products sold within the European Community. At the end of the electrical products useful life it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

F Pour les appareils électriques vendus dans la Communauté européenne. Lorsque les appareils électriques arrivent à la fin de leur vie utile, il ne faut pas les jeter à la poubelle. Il faut les recycler dans des centres spécialisés, s'ils existent. Consultez la municipalité ou le magasin où vous avez acheté l'appareil pour obtenir des conseils sur le recyclage dans votre pays.

D Für elektrische Artikel, die in der europäischen Gemeinschaft verkauft werden. Am Ende der Nutzungsdauer sollte das Gerät nicht im regulären Hausmüll entsorgt werden. Bitte einer Recycling-Sammelstelle zuführen. Informationen über geeignete Recycling-Annahmestellen erhalten Sie bei Ihrer Stadt- bzw. Ortsverwaltung.

E Para productos eléctricos vendidos en la Comunidad Europea. Al final de su vida útil los productos eléctricos no deberán desecharse con el resto de residuos domésticos. Reciclelos en las instalaciones destinadas para ello. Infórmese sobre consejos de reciclaje en su tienda habitual o consulte a las autoridades locales de su país.

NL Voor elektrische producten verkocht in de Europese Gemeenschap. Op het einde van zijn levensduur mag een elektrisch product niet worden meegegeven met het gewone huisvuil. Laat het product recycleren als deze mogelijkheid voorzien is. Vraag bij uw lokale overheid of in uw winkel waar u daarvoor terecht kunt.

P Para produtos eléctricos vendidos na Comunidade Europeia. Quando os produtos eléctricos atingirem o final da sua vida útil, não devem ser eliminados juntamente com o lixo doméstico. Faça a reciclagem nos locais apropriados. Contacte as autoridades locais ou o revendedor para saber como efectuar a reciclagem no seu país.

I Per gli elettrodomestici venduti all'interno della Comunità europea. Al termine della vita utile, non smaltire l'elettrodomestico nei rifiuti domestici. Riciclarlo laddove esistano le strutture. Verificare con la Locale Autorità o con il dettagliante in merito alle possibilità di riciclaggio nel proprio paese.

DK Angående elektriske produkter, der sælges inden for EU. Når det elektriske produkt har nået enden af sin levetid, må det ikke bortkastes sammen med husholdningsaffaldet. Det bedes genbrugt, hvor der er faciliteter hertil. Bed de lokale myndigheder eller forhandleren om råd om genbrug i dit land.

S Gäller elektriska produkter som säljs inom Europeiska Unionen. När elektriska produkter inte längre kan användas ska de inte kastas med vanliga hushållssopor. Lämna dem till återvinning där det finns möjlighet. Kontakta lokala myndigheter eller försäljningsstället och kontrollera vad som gäller för återvinning i ditt land.

PL Dla produktów elektrycznych sprzedawanych na terenie Wspólnoty Europejskiej. Po zakończeniu okresu używalności produktów elektrycznych, nie należy ich wyrzucać wraz z odpadkami pochodzącymi z gospodarstwa domowego. Jeżeli istnieją odpowiednie zakłady zajmujące się utylizacją, produkty należy poddać recyklingowi. W celu uzyskania porady na temat recyklingu w Twoim kraju zwróć się do miejscowych władz lub lokalnego sprzedawcy.



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